MEDIUM DUTY

ELECTRIC CONVECTION OVENS AND RANGES

OWNER'S MANUAL

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Parts List

Model No.	Product Description	Rev.	Date
	M-Line Electric Convection Oven/Range		
MLE90CR-F-S	Solid Top Electric Range with Electric Convection Oven	4	14/08/00
MLE90CR-F-RS	Solid Top Electric Range with two Boiling Rings and Electric Convection Oven	4	14/08/00
ML2T90ECO-F	Two Tier Electric Convection Oven	3	31/07/00
MLST90ECO-F	Single Tier Electric Convection Oven	3	31/07/00
ML90CR-F	6 Burner Gas Range with Electric Convection Oven	4	14/08/00
	Masterchef Gas Range/Electric Oven		
MC90MC4CR	6 Burner Gas Range with Electric Convection Oven	3	14/08/00

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INTRODUCTION

This manual contains all the required information to ensure that your new appliance is installed correctly and that you have all the information necessary to identify and order spare parts. It also contains comprehensive instructions for the user and for cleaning the appliance.

To maintain peak performance, it is recommended that the appliance be regularly serviced and that when ordering spare parts, reference be made to the appropriate list quoting the Part No. and the description therein. THE FITTING OF A NON-STANDARD PART MAY VOID ANY GUARANTEE.

All work carried out on this appliance during installation or servicing must be performed by a competent person and the connection of the appliance to the electricity supply MUST be carried out by qualified personnel in accordance, where applicable, with the relevant regulations.

The siting of the appliance and the connection to the electricity/gas supply must comply with the latest GAS SAFETY (INSTALLATION & USE) REGULATIONS 2000: the requirements of the FIRE PRECAUTIONS ACT 1971; the HEALTH & SAFETY AT WORK, ETC ACT 1974, the BUILDING STANDARDS (SCOTLAND) CONSOLIDATION REGULATIONS 1971. Detailed recommendations are contained in British Standards BS5440 Part 1:2000, BS5440 Part 2:2000, BS5588 Part 0:1996, BS5588 Part 11:1997 & BS6173:2001.

The installation must comply with the requirements of Local Authority Regulations and the wiring must comply with the latest I.E.E. Regulations.

An easily accessible stopcock must be fitted in the gas supply adjacent to the appliance for use in an emergency. In addition a fused mains isolator MUST be fitted in the electricity supply.

WARNING: THIS APPLIANCE MUST BE ELECTRICALLY EARTHED

Improvements

The policy of **Viscount Catering Ltd** is such that, each product is subject to continual development and may, therefore, be subsequently improved. The company reserves the right to alter the design of any appliance without prior notification and without the responsibility to update any delivered or in-service appliance and furthermore, without incurring the responsibility for altering these instructions. In such circumstances, it may be found that the appliance detailed herein differs in certain respects from the one supplied.

IT IS IMPORTANT, THEREFORE, TO QUOTE THE SERIAL No. AND THE APPLIANCE MODEL No. IN ALL COMMUNICATIONS WITH THE COMPANY.

Introduction (cont.)

Important

Before installing any item please refer to the installation instructions.

We recommend that our authorised service agents carry out all servicing other than routine cleaning and will accept no responsibility for work carried out by other persons.

For satisfactory operation, parts of catering equipment become hot. Suitable precautions must be taken to avoid accidental burns therefore the appliance should be positioned to minimise the possibility of accidental touching. It is the supervisors' responsibility to warn users to wear suitable protection and to follow correct operation and cleaning procedures.

For the details of your nearest Service Agent for all warranty and repair work, you should contact: -

The Service Manager,
Viscount Catering Ltd
Provincial Park
Nether Lane
Ecclesfield
Sheffield
S35 9ZX

Tel: +44 (0) 114 2574500
Fax: +44 (0) 114 2574527

Spares can be obtained via the Spare Parts Department at the above address.

IT IS IMPORTANT, TO QUOTE THE SERIAL No. AND THE APPLIANCE MODEL No. IN ALL COMMUNICATIONS WITH THE COMPANY.

SPECIFICATION

This manual to be used in conjunction with the Gas Range manual, when the convection oven is mounted below a Gas Hob and the Electric Range manual when mounted below an Electric Hob.

900 Single Tier Elevated Convection Oven.
900 Single Tier Low Level Convection Oven.
900 Two Tier Convection Oven.
900 6 Burner Gas Hob With Convection Oven.
900 3 Plate Electric Hob With Convection oven.
900 2 Plate/2 Ring Electric Hob With Convection Oven.

Electricity Supply

Connect two-tier oven as separate units.

240V Single Phase 50 Hz supply rated 30A minimum.

Single, Two tier Convection Ovens & Electric Convection Oven under Gas Range	Load (w)
Motor Rating	320
Oven Interior Light	15
Heating Elements (4 x 1.5 kW)	6000
Total Load	6335

Supply cable size 6 mm Cross Sectional Area
Supply cable 638-TQ EPR/CSP HFR Flexible Mains Cable 6 mm 84/0.3 three (3) core or equivalent

400V 3 Phase 50 Hz 4 Wire

900 Three Plate Hob with Convection Oven	Load (w)
Motor Rating	250
Oven Interior Light	15
Oven Heating Elements (4 x 1.5 kW)	6000
Hot Plate Elements (3 x 3 kW)	9000
Load on L1	6300
Load on L2	6000
Load on L3	3000
Total Load	15300

Specification (cont.)

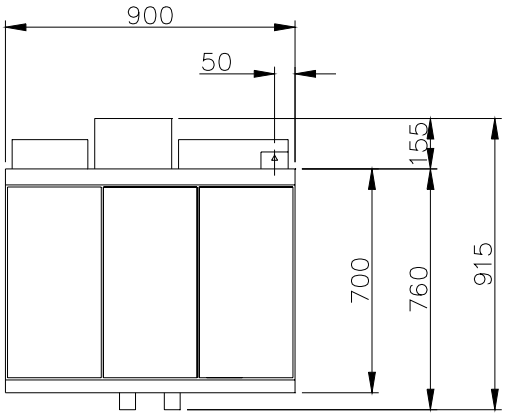
900 Two Plate Hob and Two Boiling Rings with Convection Oven	Load (w)
Motor Rating	250
Oven Interior Light	15
Oven Heating Elements (4 x 1.5 kW)	6000
Boiling Ring Elements (1 x 2 kW – rear + 1 x 1.5 kW – front)	3500
Hot Plate Elements (3 x 3 kW)	9000
Load on L1	6300
Load on L2	6000
Load on L3	3500
Total Load	15800

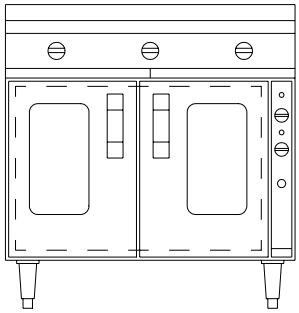
MAINS ALL POLE DISCONNECTION SWITCH TO BE FITTED IN SUPPLY WIRING ADJACENT TO THE APPLIANCE FOR USE IN AN EMERGENCY.

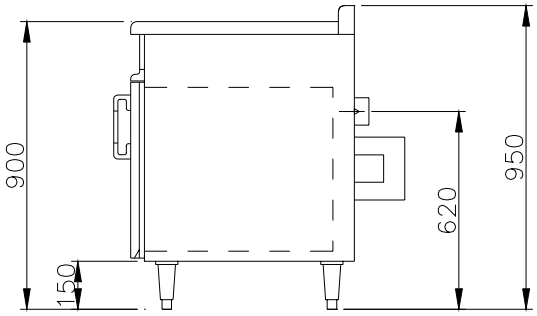
Thermostat Calibration

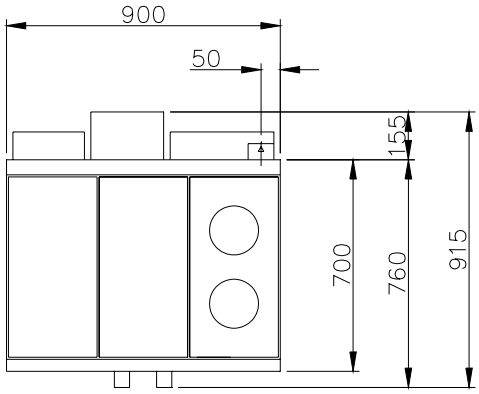
As control knob markings in °C

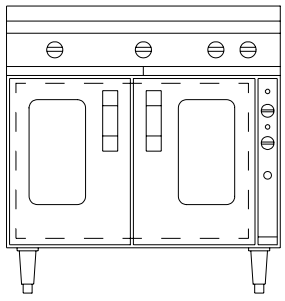
Specification (cont.)

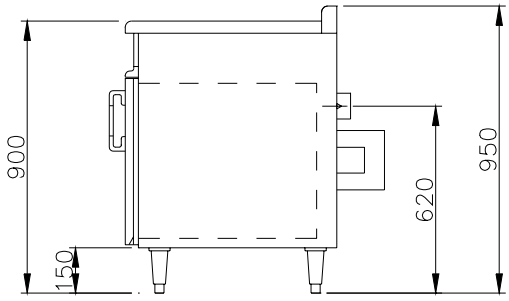












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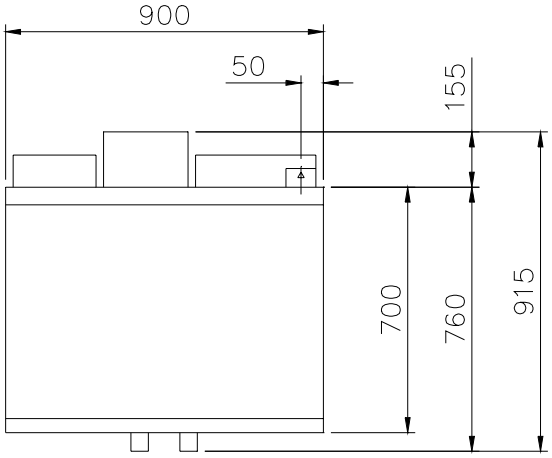

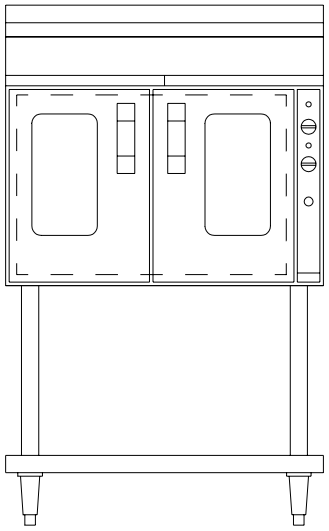

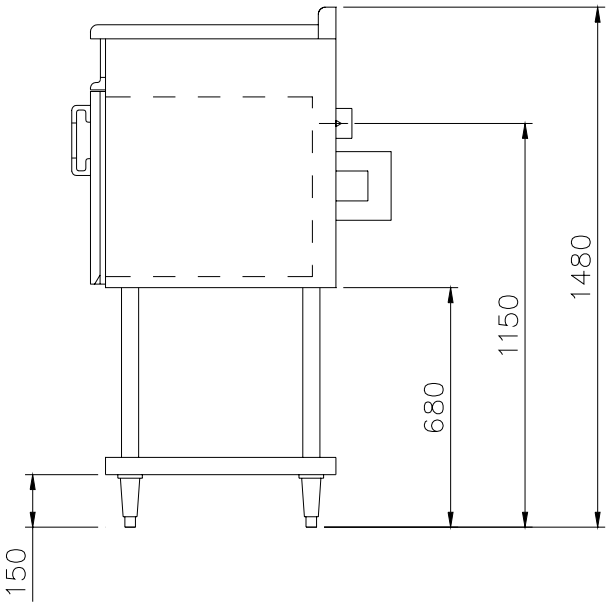

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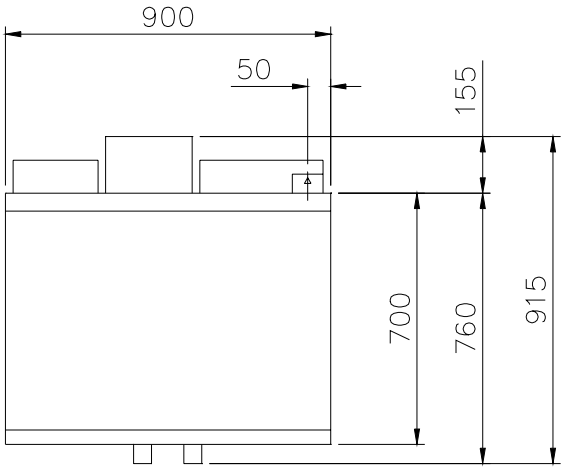

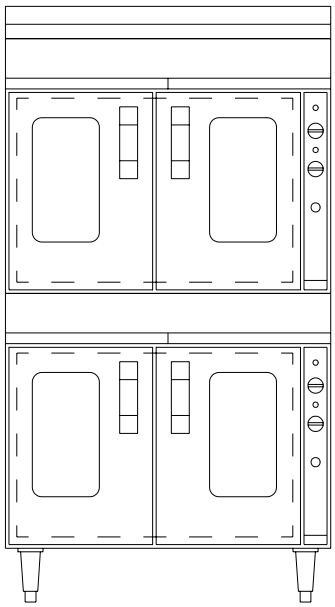

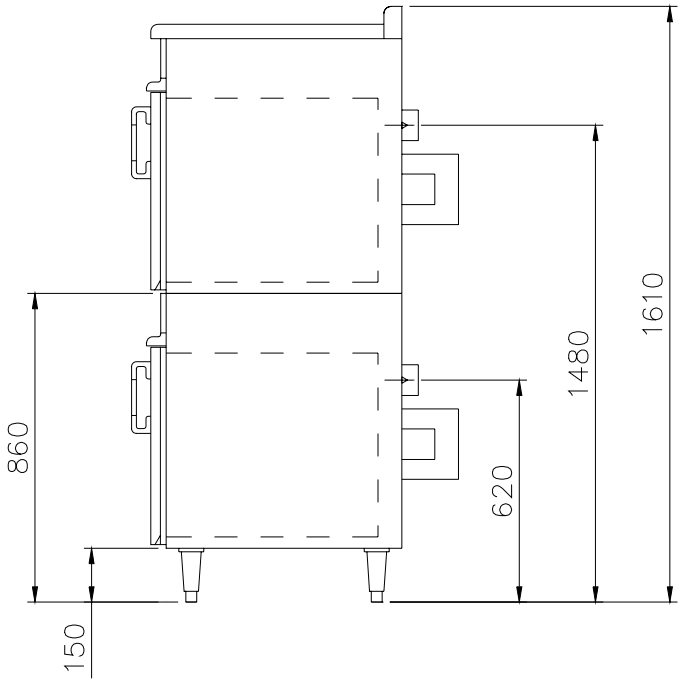

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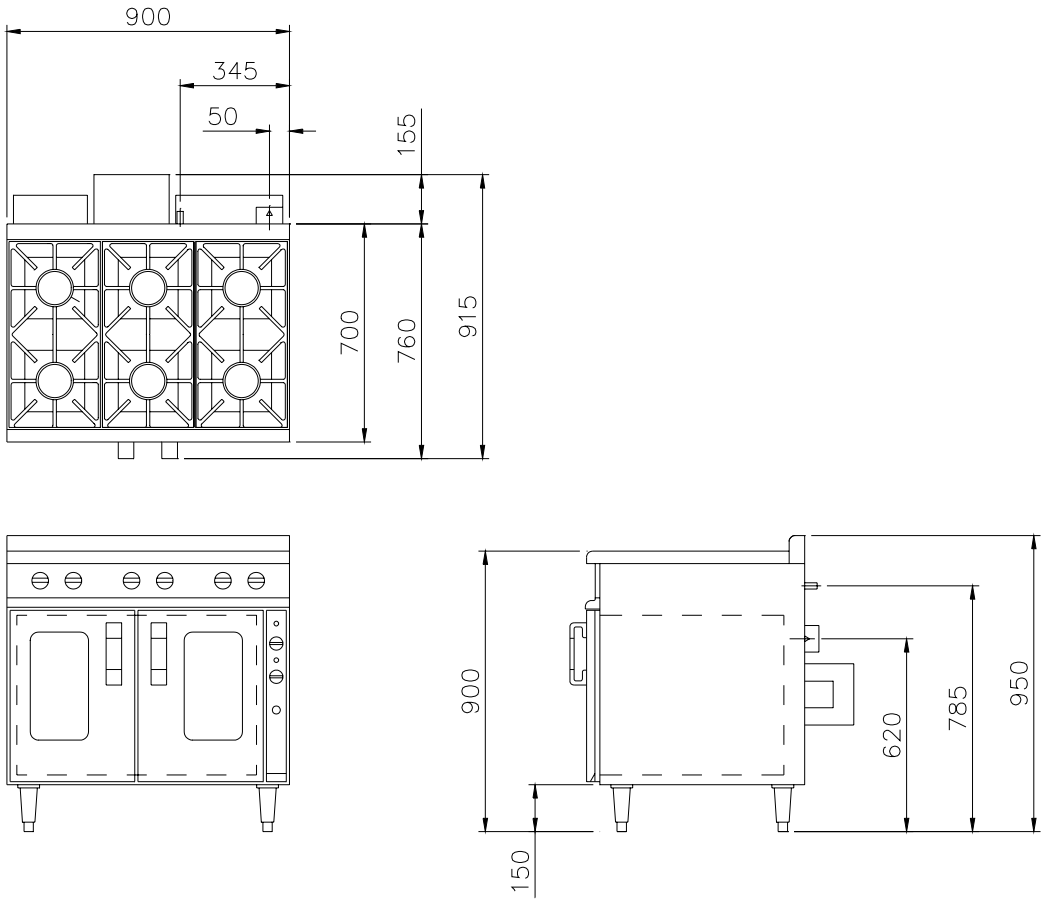
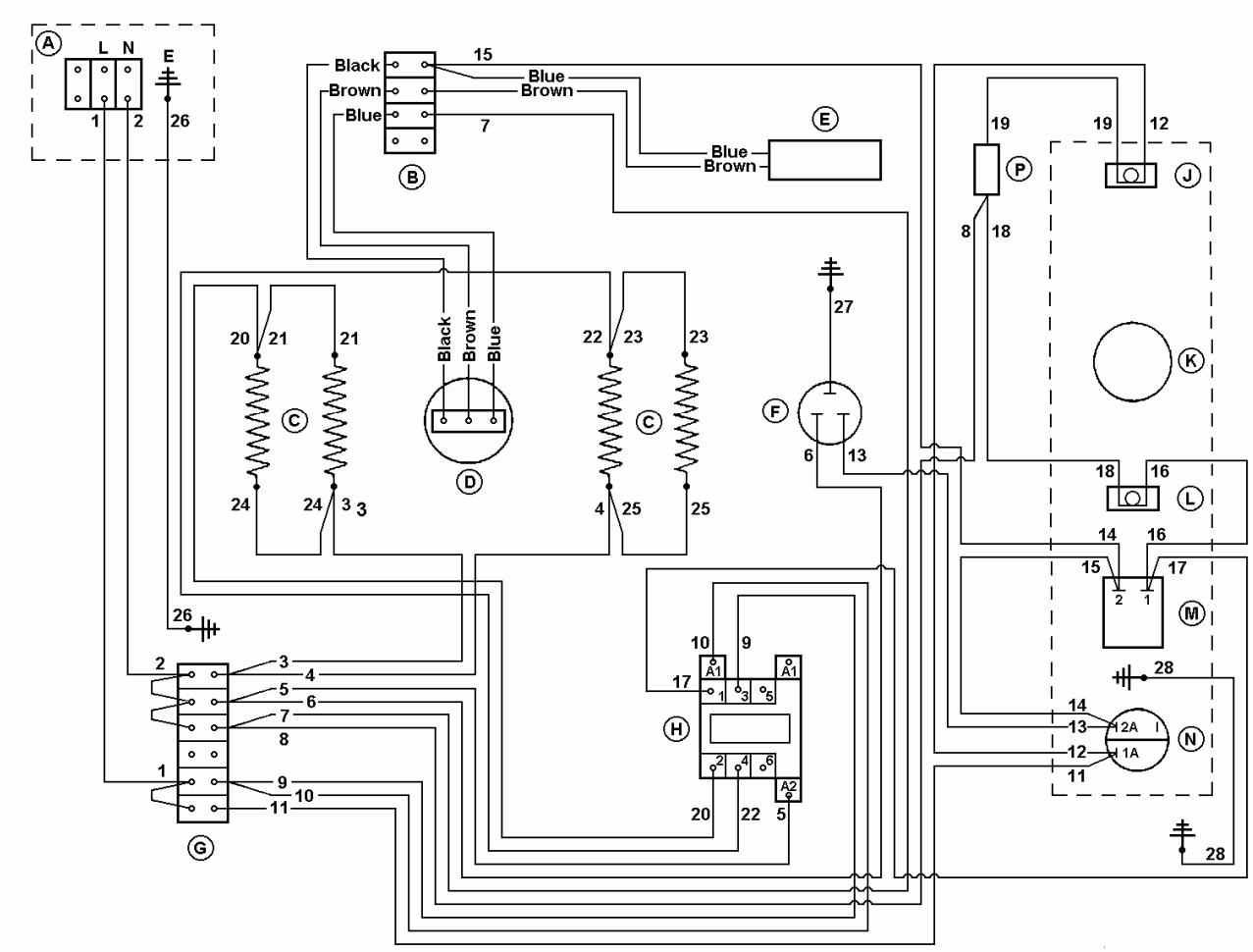


Specification (cont.)

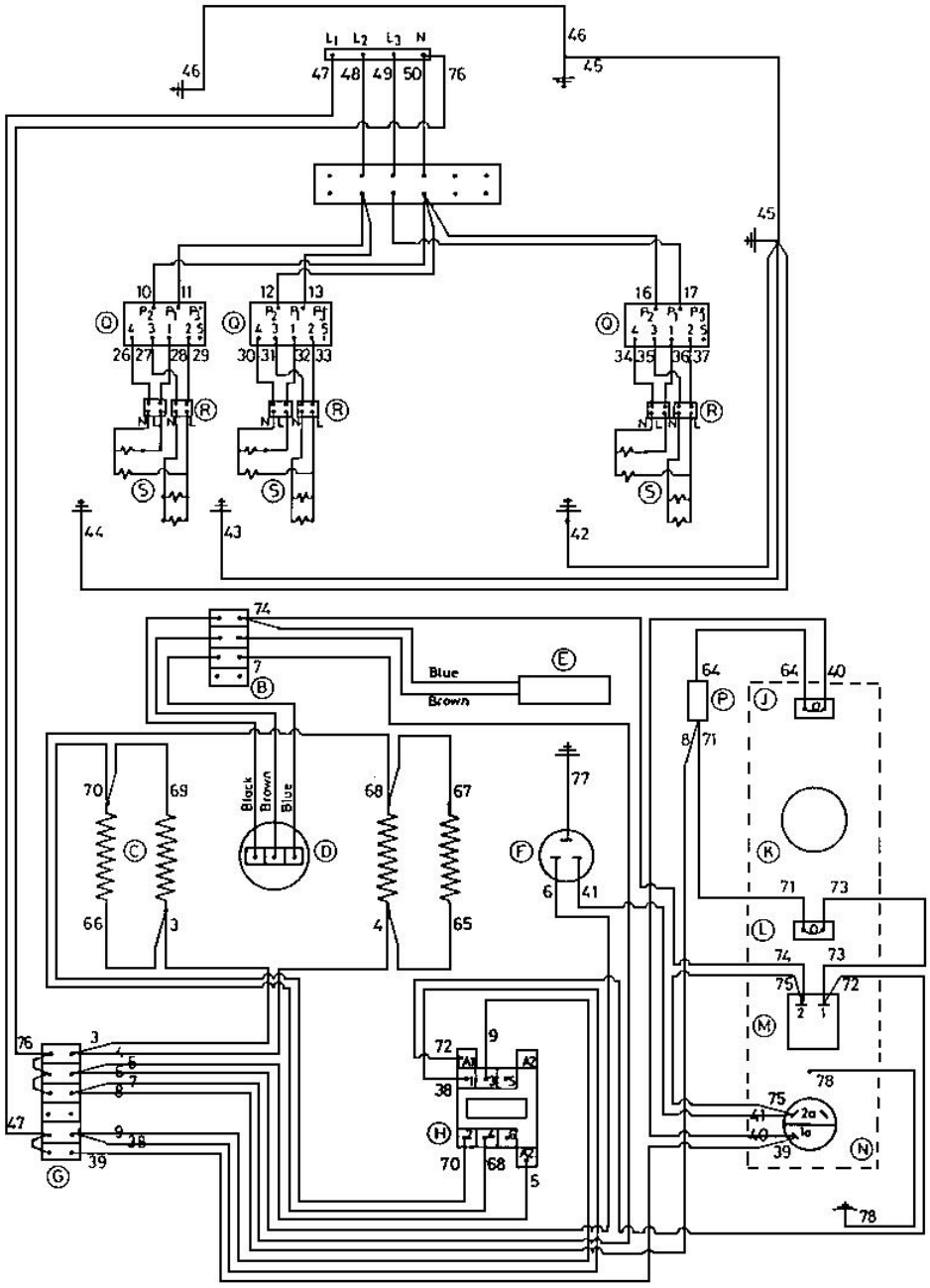
Wiring Diagram – MLE90CR-F (With Mechanical Timer).



A	Terminal Block (3 Way)
B	Terminal Block (4 Way)
C	Element 1.5kW
D	Motor
E	Capacitor
F	Oven Lamp
G	Terminal Block (6 Way)
H	Contactor
J	Neon - Green
K	Timer
L	Neon - Amber
M	Thermostat
N	ON/OFF Switch

Specification (cont.)

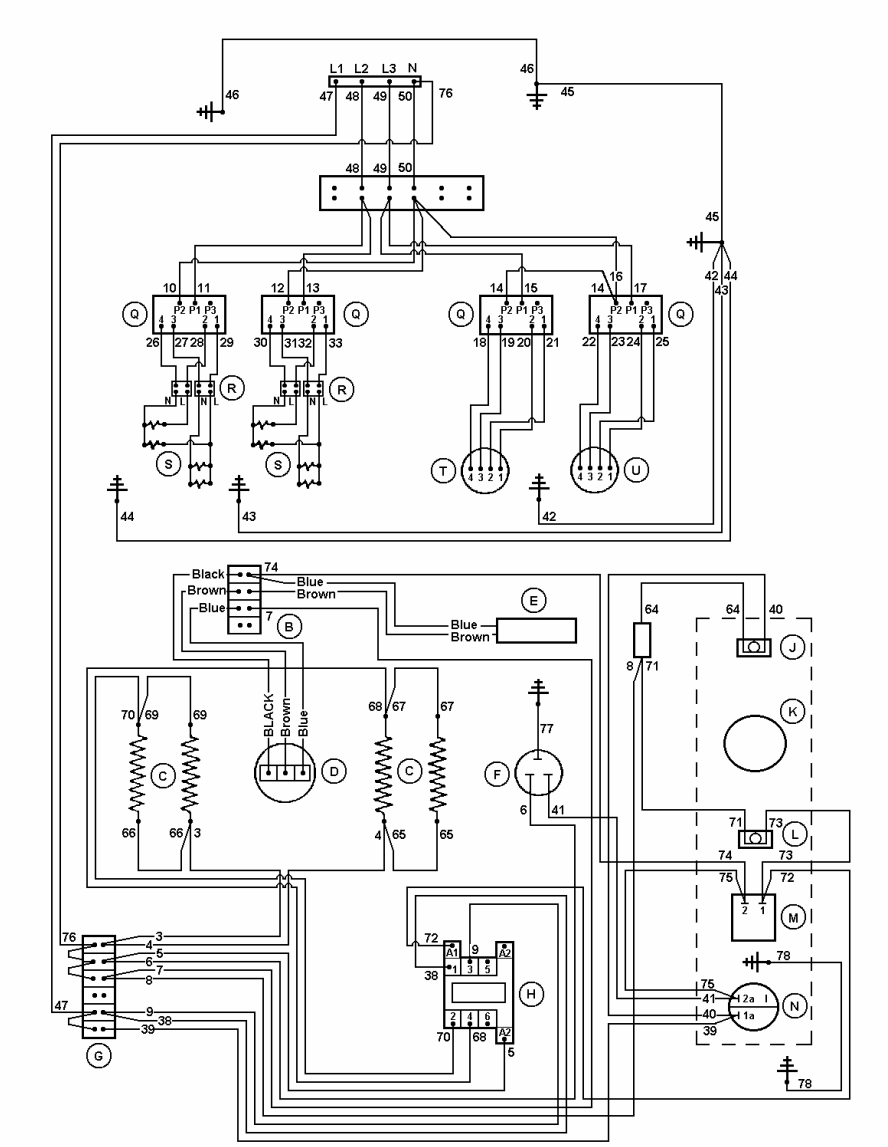
Wiring Diagram - MLE90CR-F-S - Electric Convection Oven with 3 Solid Plates
(With Mechanical Timer).



B	**Terminal Block (4 Way)**	**K**	**Timer (Mechanical)**
C	**Element 1.5kW**	**L**	**Neon - Amber**
D	**Motor**	**M**	**Thermostat**
E	**Capacitor**	**N**	**On/Off Switch**
F	**Oven Light**	**Q**	**Six Position Heat Switch**
G	**Terminal Block (6 Way)**	**R**	**Terminal Block (2 Way)**
H	**Contactor**	**S**	**Element 0.75kW**
J	**Neon - Green**		

Specification (cont.)

Wiring Diagram - E90CR-F-RS - Electric Convection Oven with 2 Solid Plates & 2 Rings (With Mechanical Timer).



A Terminal Block (4 way)	925526-04	K Timer - Mechanical	926305-01
B Terminal Block (4 way)	EX0079-AZ	L Neon - Amber	922698-02
C Element - 1.5kW	925140-01	M Thermostat	924489-01
D Motor	925172-01	N On/Off Switch	924057-01
E Capacitor	925174-01	P	
F Oven Light	0081087400	Q Six Heat Switch	924486-01
G Terminal Block (6 way)	M00262	R Terminal Block (2 way)	EX 79-AW
H Contactor	19000010	S Element - 0.75kW	924427-01
J Neon - Green	922698-01	T Element - 2.0kW	12002080
		U Element - 1.5kW	12002180

INSTALLATION

Important

This appliance MUST be installed by a competent person in accordance with these and any other relevant regulations.
The installation wiring MUST comply with the latest I.E.E. Regulations.

WARNING: THIS APPLIANCE MUST BE ELECTRICALLY EARTHED

Before Installation

Before commencing installation, remove all packaging materials from the appliance. It is suggested that any protective film adhering to the stainless steel panels should be left on until installation is completed. BUT THIS MUST BE REMOVED BEFORE COMMISSIONING OR OPERATING THE APPLIANCE.

Check the appliance Data Plate (located on the rear of the flue upstand/splashback), to ensure that the appliance is suitable for the electricity supply available.

Ensure that the floor upon which the appliance is to stand is level and capable of adequately supporting the weight of the appliance. TO COMPENSATE FOR SOME UNEVENNESS OF THE FLOOR, THE APPLIANCE FEET ARE ADJUSTABLE.

THE FLOOR MUST BE FIREPROOF. If it is not, or if any adjacent wall or surface is made of a combustible material, then the installer must ensure that the requirements of the LOCAL FIRE REGULATIONS are observed.

Positioning

Place the appliance in position allowing a minimum gap of 150 mm (6") at the rear and at least 150mm (6")* between the sides of the appliance and any adjacent wall. If the appliance is being suited then please refer to the separate instructions. The minimum distance between the hotplate/work surface and any overshelf or ceiling constructed of a combustible material must be 1525 mm (60").

Ensure that the appliance is level in two places - front to rear and side to side. To check the level it is recommended that a spirit level be placed on a shelf in the oven (NOT on top of the hotplate) or the work surface. Level can be achieved by adjusting any or all of the screw in feet in each corner of the base. Turn anti-clockwise to lower and clockwise to raise the corner. It is recommended that the appliance be sited below a ventilating hood, one preferably connected to an extractor system incorporating a grease filter.

Installation (cont.)

Electric Connection

The connection should be made in electrical conduit, via a fused isolator on the wall adjacent to the appliance. The final connection MUST be in flexible conduit so that the connections can be made at the rear of the appliance before it is moved into position.
ENSURE THAT THE CONDUIT IS CLEAR OF THE FLOOR WHEN THE APPLIANCE IS IN POSITION.

Summary of Installation Procedure

1) Check from the Data Plate, unit is correct for the supply and note the loading for each phase.
2) Fit and connect in conduit a fused isolating switch on the wall convenient to and within easy reach of the appliance.
3) Remove the cover from the main terminal box situated at the RH side of the cooker back.
4) Measure and prepare cable and flexible conduit to link the terminal box on the appliance to the isolating switch on the wall. Ensure that it is clear of the floor when fitted.
5) Connect the supply cables to the mains terminal box and make an earth to earth pillar terminal.
6) Fit and secure the cable conduit to an outlet on the connection box and thread the supply cables through.
7) Connect the cables and flexible conduit to the mains isolating switch and refit the mains connection box cover.
8) Move the appliance into its working position. Check the level and adjust the feet if necessary.
9) Ensure that any remaining packing and protective covering is removed.

Checking the Operation

ALTHOUGH EVERY APPLIANCE IS TESTED AND SET BEFORE IT LEAVES THE FACTORY, IT IS IMPORTANT THAT THE INSTALLER RE-CHECKS CERTAIN FUNCTIONS BEFORE LEAVING THE SITE.

1) Ensure that all switches on the appliance are in the “OFF” position.
2) Turn on the mains isolating switch and check that the green light is “ON”.

NOTE: - If the appliance has been in store for a prolonged period, particularly if the storage conditions have been moist, the appliance should be “dried out” before operating at full on.

3) Operate the ON/OFF switch and note that the interior lamp lights and that the fan motor runs.
4) Set the thermostat to approx. 200°C and note that the oven begins to heat up.
5) Leave to run, ensuring that there is no vibration and that the fan runs smoothly both hot and cold.
6) Turn the timer “ON” and allow to run down, ensuring that it rings. (**Note**: - This is for information only and does NOT switch the oven “OFF”.

USERS INSTRUCTIONS

Important Note!

The attention of the user is drawn to the fact that this appliance MUST be installed by a competent person in accordance with the latest I.E.E. REGULATIONS.

See also the section of this manual referring to Cleaning and General Maintenance.

Safety Note

This appliance is intended for professional use and shall only be used by qualified personnel.

Parts and surfaces of this appliance get hot in use. It is the responsibility of the kitchen supervisor to inform and warn every user and kitchen worker of this and, furthermore, to ensure that user's wear and use protective clothing when operating the appliance.

Should any adjustment or attention be necessary, you are advised to contact your nearest Service Engineer immediately.

MAKE SURE THAT ALL USERS OF THIS APPLIANCE KNOW WHERE THE ISOLATING SWITCHES ARE LOCATED FOR THE USE IN AN EMERGENCY.

Improvements

The policy of **Viscount Catering Ltd** is such that each product is subject to continual improvement. The company reserves the right to alter the design of any appliance without prior notification and without the responsibility to update any delivered or in-service appliance and, furthermore, without incurring the responsibility for altering these instructions. In such circumstances, it may be found that the appliance detailed herein differs in certain respect from the one supplied.

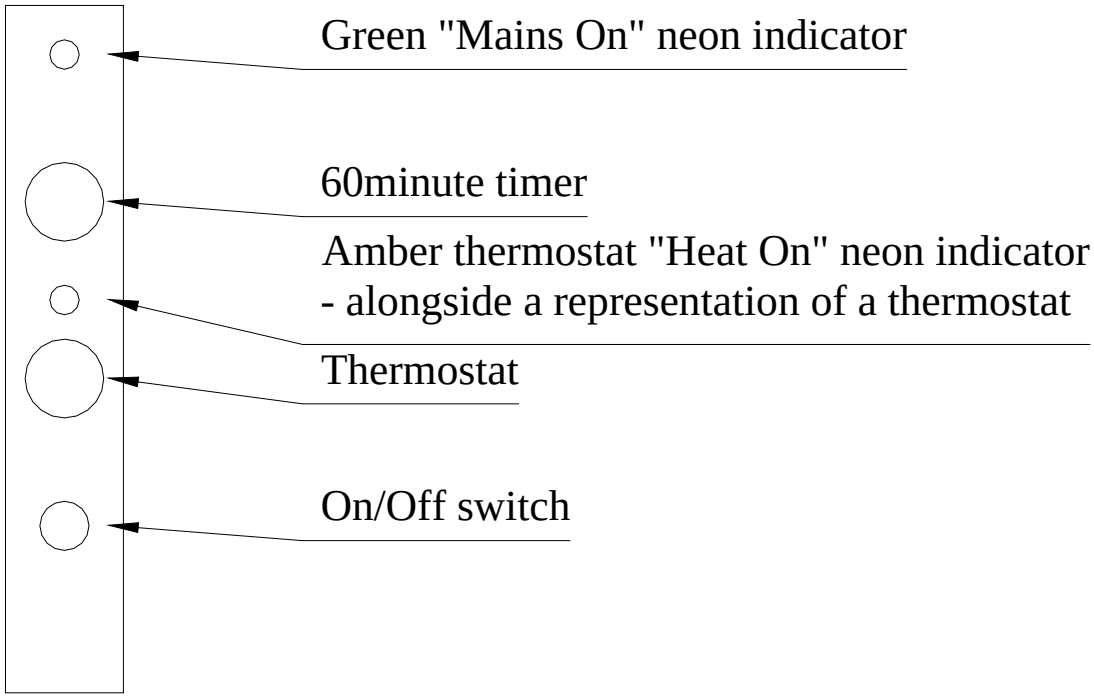
For further details or enquires please contact:

Viscount Catering Limited
Provincial Park
Nether Lane
Ecclesfield
Sheffield
S35 9ZX

Tel: +44 (0)114 2570100
Fax:+44 (0)114 2570251

All the controls for the operation of the Convection Oven are mounted on the control panel down the RH side of the cooker.

Mechanical Timer:



User Instructions (cont.)

Switching "ON" - Mechanical Timer.

Switch on the electricity supply to the appliance. The green "Mains On" neon indicator should now glow.

Pre-heat the oven at the required temperature by: -

1) Turning the Thermostat control knob to the required setting.
2) Turning the Timer control knob to 15 minutes (This is not necessary for operation of the appliance).
3) Press the ON/OFF button "ON".

These operations switch the fan "ON", the heating elements "ON"; the "Timer On" and "Heat On" Neons will glow. Setting the Timer to 15 minutes will provide sufficient time for the oven to reach temperature, which will be indicated by the "Heat On" neon going out.

The oven is now ready to be loaded with food. (See "USING THE CONVECTION OVEN).

SWITCH "OFF" THE OVEN BEFORE LOADING, UNLOADING, OR OPENING THE OVEN DOORS, BY PRESSING THE ON/OFF BUTTON "OFF".

Switching "OFF"

Switching off for short periods - whilst loading or unloading the oven: -

Press the ON/OFF button "OFF".

The oven light will go out and the fan will stop rotating.

WAIT A MOMENT OR TWO FOR THE FAN TO SLOW DOWN BEFORE OPENING THE DOORS.

Switching off for long periods - after completion of cooking session, overnight etc: -

Turn the Thermostat control knob to the "O" setting. The "Heat On" amber neon will cease to glow, and the elements will be switched off.

Press the ON/OFF button "OFF".

The oven light will go out and the fan will stop rotating.

Switch off the electricity supply to the appliance at the mains switch - the green "Mains On" light will cease to glow.

Using the Convection Oven

The oven is provided with four shelves and four shelf positions. Each shelf will support a 1/1 Gastronorm container or, with the shelf removed, the shelf support racks will carry a 2/1 Gastronorm container in each shelf position.

To obtain the best results:
DO NOT OVERLOAD THE OVEN
DO NOT OVERCOOK
DO LEAVE SPACE BETWEEN DISHES & FOOD
TAKE NOTE OF BEST TIMES &TEMPERATURES

Cooking Guide

	Mark	Temp °C
ROASTING		
Beef joint on bone	2 or 3	140 – 160
Beef joint off bone	3	160
Roast Lamb joint on bone	3	160
Roast Lamb joint off bone	4	180
Veal	3 or 4	160 – 180
Roast Pork joint on bone	6	230
Roast Pork joint off bone	6	230
Turkey	4	180
Whole Chicken	5 or 6	200 – 230
Baked Potatoes	5 or 6	200 – 230
Meat Loaf	4	180
BAKING		
Yeast Breads – Rolls	4 or 5	180 – 200
Yeast Breads – Loaves	4	180
Sweet Rolls & Danish Pastry	3 or 4	160 – 180
Biscuits	4 or 5	180 – 200
Pizza – Frozen or pre-baked	6	230
Scones	5	200
Sponge Cake	4	180
Small Cakes	4	180
Puff Pastry	5	200

The temperatures given above are only intended as a guide in order to assist the user adapt a temperature or cooking time in a recipe. The manufacturer has determined the actual temperature in the oven and will not necessary corresponds to the guide given, but using the guide will produce the required results. It is strongly recommended that recipes are tried, and that notes of the best results are recorded for future use.

User Instructions (cont.)

Cleaning the Equipment:

It will be found that it takes less time and effort if appliances are cleaned every day, particularly while they are still warm and before grease or spillage's are burnt on.

PROPRIETARY OVEN CLEANER MUST BE USED WITH CARE. THEY ARE HIGHLY CORROSIVE AND MAY CAUSE DAMAGE TO SURFACES AND COMPONENTS.

Hotplates

Wipe the solid top hotplate sections clean while they are still warm - use a grease absorbing material.

DO REMOVE GREASE AND SPILLOVERS BEFORE THEY BURN ON.

If the equipment is to be out of service for any length of time apply a thin coating of cooking oil to each section in order to prevent rust forming. Clean off before using the appliance again.
Once a week lift up the solid top plates and clean out all the accumulated debris.

Open Top Hotplates (Gas Top)

Wipe the open top pan support grids clean of grease and spillage's regularly - even during cooking sessions - a crust of burned on carbon, coating the pan supports is unsightly, is a health hazard and will impair cooking efficiency.

Daily: Soak the pan support grids in a mild solution of a grease dissolving agent or detergent - DO NOT USE A CAUSTIC CLEANING AGENT - and wash. Accumulated deposits may be removed by soaking and then carefully scraping or a fine cleaning paste could be tried.

SOME PAN SUPPORT GRIDS ARE VITREOUS ENAMELLED - DO NOT USE CAUSTIC CLEANERS AT ALL. WIPE OVER WITH A LIGHT COATING OF COOKING OIL AFTER CLEANING AND DRYING.

The burner caps and burner rings may be removed from the open hotplate burners for cleaning. Soak and wash in a mild detergent solution, rinse and dry thoroughly before replacing. DO NOT allow water or cleaning agents to enter the burner venturi. DO NOT use caustic cleaners on burner parts.
DO NOT scrape or poke the burner port ring, soak and then carefully BRUSH clean any stubborn accumulations of dirt.

REPLACE THE BURNER COMPONENTS CAREFULLY IN THEIR CORRECT POSITIONS.

Brush or scrape all accumulated rubbish from the burner tube covers into the hotplate drip tray. Wipe down with a grease absorbing material.

User Instructions (cont.)

Cleaning the Equipment:

Open Top Hotplates (Gas Top) (Cont.)

Remove the full width drip shield by removing the pan supports and burner caps/rings first. The drip shield can cleaned by washing with a mild detergent solution, rinse and dry before replacing. This is one of those jobs, which MUST be carried out on a daily basis and IMMEDIATELY following a spillage.

The Oven

The oven shelves and the oven shelf supports can be removed for cleaning. Withdraw the shelves in the normal way, rub them free of grease using an absorbent paper pad and wash in a hot detergent solution. Rinse and dry before replacing.

The shelf supports are removed by lifting them free from their locating brackets and withdrawing them from the oven interior. They, too, can be washed in a hot detergent solution and rinsed and dried before replacing.

Clean the oven interior and the oven door-lining daily, using a hot mild detergent solution. This is especially necessary if a spillage has occurred, meat has been roasted or fruit pies baked. Rinse with clean water. Stubborn accumulations can be gently scraped off after soaking.

DO NOT USE CAUSTIC OR ABRASIVE CLEANING AGENTS.

Leave the oven drip tray in position while you clean the oven, it will collect all the bits and drips and can be removed for cleaning at the sink.

Clean stainless steel with soap and hot water or a mild detergent solution. Rinse and dry thoroughly.

DO NOT USE CAUSTIC OR ABRASIVE CLEANERS. DO NOT USE ABRASIVE PADS.
Vitreous enamelled surfaces should be wiped clean of grease and Spillage's BEFORE they are burnt on. Use a mild solution or a grease dissolving agent or a detergent as a soak and wash. Accumulated deposits may be removed by soaking and then carefully scraping or by using a fine cleaning paste.
DO NOT USE CAUSTIC CLEANERS.

On a weekly basis, remove all the oven furniture and the oven bottom panels. CLEAN OUT the bottom compartment and empty of all loose debris.

User Instructions (cont.)

General Maintenance and Care.

This equipment is designed and manufactured to give you long, satisfactory service at low cost, provided that it is given proper care and attention at all times. Frequent cleaning and regular checking of correct adjustment will be rewarded by reduced operating and maintenance costs, minimum downtime, and regular results from your cooking.

WE RECOMMEND THAT ALL EQUIPMENT IS SERVICED AT LEAST ONCE A YEAR, BUT MAY BE AS FREQUENT AS 6 MONTHS OR LESS IF CONTROLS FAIL TO OPERATE FREELY. ALL WORK MUST BE CARRIED OUT BY A QUALIFIED SERVICE ENGINEER.

SERVICE INTERVALS CAN BE AFFECTED BY SPILLAGE AND SHOULD BE ASSESSED EACH TIME THE EQUIPMENT HAS BEEN USED.

SPARE PARTS LIST

Part Number	Description	Quantity
925172-01	Motor c/w Capacitor	1
925174-01	Capacitor	1
925173-01	Fan	1
925140-01	Element - 1.5 kW	4
924427-01	Solid Hotplate Element	4
19000010	Contactor	1
930094-01	Thermostat	1
929961-01	Thermostat Knob	1
926305-01	Timer - Mechanical	1
926563-12	Knob - Mechanical	1
73000840	Knob Clip	2
924057-02	On/Off - Light Switch	1
081087400	Oven Light Assembly	1
922698-01	Neon - Green (Mains On)	1
922698-02	Neon - Amber (Heat On & Timer On)	2
921913-08	Door Seal c/w S.Steel Former - 362 mm	2
921913-09	Door Seal c/w S.Steel Former - 445 mm	2
924927-01	Oven Shelf	4
925141-01	Shelf Support	2
921350-02	Door Handle	2
921315-1	Door Handle Post	4
033240	Plug Button - 1" ∅	4
921335-02	Door Catch (Ball Type)	2
924432-01	Door Catch Bracket	1
924443-S1	Solid Hotplate Complete	Spares Kit

Spare parts are available from: -

Viscount Catering Ltd
Provincial Park
Nether Lane
Ecclesfield
Sheffield
S35 9ZX

Tel: +44 (0)114 2574550
Fax:+44 (0)114 2574520

VISCOUNT CATERING LIMITED

WARRANTY COVER

The Company offer twelve months warranty with each new piece of equipment subject to our normal conditions of sale and will undertake responsibility for warranty subject to the additional following conditions.

Notice of the defect/damage is given within 48 hours of breakdown or in the case of damage four days from the date of despatch and the manufacturer given adequate opportunity to examine the goods in order that appropriate action can be taken.

The Company will not be obliged to repair or replace any goods if after examination the defect/damage is found to be through accident, misuse, neglect, incorrect installation or maintenance by other than approved engineers, or any other cause beyond the reasonable control of the manufacturer.

EXCLUSIONS TO WARRANTY

Normal routine maintenance is not covered and the warranty specifically excludes any problems, which are related to scale caused by hard water and the cleaning of pilot jets. Also excluded from the warranty are the following consumable items.

Tap washers and springs, gaskets, oven lamps and indicating lights, door seals and any other perishable parts.

This warranty in no way prejudices your rights under common law and is offered as an addition to your statutory rights.